



100 SAILS

RESTAURANT & BAR

BEVERAGES

SPECIALTY COCKTAILS

Island Bouquet 14

House infused hibiscus Tanqueray 10 gin and Aperol, shaken icy cold and frothy with guava puree, pasteurized egg whites and fresh lemon sour, served on the rocks

Mary Ann and Ginger 12

Our house Grey Goose Le Melon Mule, with a kiss of mango puree and fresh pressed lime juice, served on the rocks with fresh mint and Ginger Beer

Sail Away 12

This Tequila Cazadores Blanco and Elderflower Liqueur margarita is muddled with fresh cucumber and basil, served on the rocks with our house made lime sour and sea salt rim

Secret Rendezvous 12

House made decanter cocktail features Broadbent "Rainwater" Madeira, Evan Williams Black Label Bourbon and Giffard Banana du Brasil, strained up with a dash of pomegranate reduction

Da Ala Mo-Jito 12

Our Signature Coconut Mojito with Don Q Cristal, Craft Coconut Cream with island fresh mint and lime juice, served on the rocks

Waiki-Tea 14

Hawaiian made Pau Vodka, Fid Street Gin and Sammy Beach Bar Rum, kissed with Cointreau and served Long Island Iced Tea Style, on the rocks with house made lemon sour and Coca Cola

ALL-TIME FAVORITES

Manhattan 12

Old Fashioned 12

Traditional Mojito 10

Classic Margarita 10

Mai Tai 12

DRAUGHT BEER (16 oz.) 8

Maui Big Swell (IPA)

Maui Bikini Blonde (Lager)

Blue Moon (Wheat)

Kona Big Wave (Golden Ale)

Stella Artois (Pilsner)

Specialty Craft Handle

DOMESTIC BOTTLED BEER 6

Budweiser

Bud Light

Coors Light

IMPORT & PREMIUM DOMESTIC BOTTLED BEER 7

Heineken

Heineken Light

Corona

Maui Coconut Porter

Haake Beck



100 SAILS

RESTAURANT & BAR

BEVERAGES

CHAMPAGNE & SPARKLING WINE	Bottle	Glass
Lamarca Prosecco 187ml Italy	12	
Lamarca Prosecco 750ml Italy	42	
Domaine Chandon Rose CA	49	13
Roederer Estate Brut CA	52	14
Veuve Clicquot Ponsardin Brut France	144	
Moet Chandon Dom Perignon France	375	

WHITE WINE	Bottle	Glass
Beringer White Zinfandel CA	32	9
Riff Pinot Grigio Italy	36	10
J Vineyards Pinot Grigio CA	41	
Chehalem Pinot Gris OR	67	
Kendall Jackson Riesling CA	36	10
Zilliken Estate Riesling Germany	42	
Whitehaven Sauv Blanc Marlborough	43	
Nobilo Sauvignon Blanc New Zealand	43	10
Cakebread Sauvignon Blanc CA	87	
Hess Shirttail Creek Chardonnay CA	-	10
Sonoma Cutrer RRR Chardonnay	43	
Montes Alpha Chardonnay Chile	56	
Ferrari Carano Chardonnay Monterey	78	
Chalk Hill Estates Chardonnay CA	95	
Grgich Hills Chardonnay CA	98	
Louis Latour Pouilly Fuisse France	60	16

RED WINE	Bottle	Glass
Rancho Zabaco Zinfandel CA	43	10
Dry Creek Zinfandel CA	83	
Edna Valley Pinot Noir CA	42	10
Acacia Pinot Noir CA	46	
Byron Pinot Noir Santa Maria CA	65	
Montes Alpha Merlot Chile	48	
Duckhorn Merlot CA	135	
Tilia Malbec Argentina	40	
Peter Lehmann Shiraz Australia	47	11
Costa de Oro Cab Sauvignon S Maria CA	-	11
Aquinas Cabernet Sauvignon CA	47	11
Charles Krug Cabernet Sauvignon Napa	63	
Chateau Montelena Cab Sauvignon CA	120	
Cakebread Cabernet Sauvignon CA	175	
Caymus Cabernet Sauvignon CA	180	
Silver Oak Cabernet Sauvignon CA	205	



100 SAILS

RESTAURANT & BAR

SMALL BITES

SAVORY

AHI POKE* market price

Sashimi grade ahi, Ewa sweet onions, scallions, ogo, Hawaiian chili peppers, shoyu, Alae salt

ROASTED BEET SALAD 12

Roasted red and golden beets, goat cheese, Waimanalo baby greens, candied mac nuts, calamansi vinaigrette

SASHIMI* market price

Fresh local selection fish, daikon, shoyu, wasabi

K.F.C. 12

Korean fried cauliflower, spicy soy glaze

TAKO TACO 9

Grilled octopus, crispy won ton, soy reduction, tobiko

OXTAIL DUMPLINGS 9

Braised oxtail, shimeji mushrooms, scallions, macadamia nuts, star anise oxtail broth

UNI CARBONARA* 11

Squid ink pasta, uni carbonara sauce, ikura, micro shiso

DUCK LUMPIA 8

Kalua duck, long rice, island vegetables, basil, cilantro, orange chili sauce

POKE TEMPURA* 9

Sashimi grade ahi, Ewa sweet onions, scallions, ogo, Hawaiian chili peppers, shoyu, alaea salt, nori, balsamic poi reduction

BAKED BRIE 16

Brioche bun, brie cheese, brown sugar, butter, macadamia nuts, pickled berries

SWEET

MUD PIE 11

Toasted coconut ice cream, coffee ice cream, chocolate banana ice cream, Oreo crust

PRINCE SHAVE ICE 9

Rose syrup, maple syrup, azuki beans, fresh fruit, fruit pearls, condensed milk, vanilla ice cream

CRÈME BRÛLÉE 10

Flavor of the day

We provide the freshest ingredients in the preparation of our cuisine. In the event a certain product is not available, we will use a similar product to ensure quality and/or freshness. Please let your server know if there are any allergies to products of which we should know.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness

100 Holomoana Street | Honolulu, HI 96815 | Main (808) 956-1111



100 SAILS

RESTAURANT & BAR

BEVERAGES

NON-ALCOHOL SPECIALTY 7

Strawberry Li Hing Lemonade

The perfect combination of sweet and tart will make your mouth come alive

Cucumber Ginger Fizz

Refresh yourself with this effervescent delight

Harbor Hito

Enjoy a rendition of the mojito without the kick

Basil Strawberry Tea

Delightful mixture featuring Shangri La Iced Tea enhanced with strawberry, basil and a touch of lime

BEVERAGES (refillable) 4

Coke | Diet Coke | Sprite

Lemonade | Fruit Punch | Dr. Pepper

Ginger Ale | Root Beer

FRUIT JUICES 5.50

Orange | Guava | Pineapple

Cranberry | Grapefruit

HOT BEVERAGES 4

Coffee

Decaf

GOURMET COFFEE 5.50

Espresso

Cappuccino

Latte

TEA 4

Black Currant Decaf

Full bodied organic black tea, decaffeinated, enhanced with the essence of ripe black currants

Masala Chai

Organic Ceylon black tea with exclusive fragrant spices

Breakfast Tea

Fine Ceylon organic black tea, rich and full bodied in character

Earl Grey

Extraordinary organic black teas steeped with exquisite aromas of natural bergamot

Spring Green Tea

Finest Mao Jian full leaf green tea, organic, vegetal in character, naturally sweet and delicious

Chamomile Mint

Relax and enjoy this delicious, organic, caffeine free classic